§ 166.4

to swine on the premises. This shall include the roads and areas used to transport and handle untreated garbage on the premises.

§166.4 Storage of garbage.

- (a) Untreated garbage at a treatment facility shall be stored in covered and leakproof containers until treated.
- (b) Treated garbage shall be transported to a feeding area from the treatment facility only in (1) containers used only for such treated garbage; (2) containers previously used for garbage which have been cleaned and disinfected in accordance with §166.14 of this part; or (3) containers in which the garbage was treated.

[47 FR 49945, Nov. 3, 1982, as amended at 52 FR 4890, Feb. 18, 1987]

§ 166.5 Licensed garbage-treatment facility standards.

Garbage-treatment facilities shall be maintained as set forth in this section.

- (a) Insects and animals shall be controlled. Accumulation of any material at the facility where insects and rodents may breed is prohibited.
- (b) Equipment used for handling untreated garbage, except for the containers in which the garbage has been treated, may not be subsequently used in the feeding of swine unless first cleaned and disinfected as set forth in §166.14(b).
- (c) Untreated garbage that is not to be fed to swine and materials in association with such garbage shall be disposed of in a manner consistent with all applicable governmental environmental regulations and in an area inaccessible to swine.

[47 FR 49945, Nov. 3, 1982, as amended at 52 FR 4890, Feb. 18, 1987]

§ 166.6 Swine feeding area standards.

Untreated garbage shall not be allowed into swine feeding areas. Any equipment or material associated with untreated garbage, except for containers holding treated garbage which was treated in such containers, shall not be allowed into swine feeding areas at treatment premises until properly

cleaned and disinfected as set forth in §166.14(b) of this part.

 $[47\ FR\ 49945,\ Nov.\ 3,\ 1982,\ as\ amended\ at\ 52\ FR\ 4890,\ Feb.\ 18,\ 1987]$

§ 166.7 Cooking standards.

- (a) Garbage shall be heated throughout at boiling (212 $^{\circ}$ F. or 100 $^{\circ}$ C. at sea level) for 30 (thirty) minutes.
- (b) Garbage shall be agitated during cooking, except in steam cooking equipment, to ensure that the prescribed cooking temperature is maintained throughout the cooking container for the prescribed length of time.

§ 166.8 Vehicles used to transport garbage.

Vehicles used by a licensee to transport untreated garbage, except those that have also been used to treat the garbage so moved, shall not be used for hauling animals or treated garbage until cleaned and disinfected as set forth in §166.14(c) of this part.

[47 FR 49945, Nov. 3, 1982, as amended at 52 FR 4890, Feb. 18, 1987]

§166.9 Recordkeeping.

- (a) Each licensee shall record the destination and date of removal of all treated or untreated garbage removed from the licensee's premises.
- (b) Such records shall be legible and indelible.
- (c) Each entry in a record shall be certified as correct by initials or signature of the licensee or an authorized agent or employee of the licensee.
- (d) Such records shall be maintained by the licensee for a period of 1 year from the date made and shall be made available to inspectors upon request during normal business hours at that treatment facility.

(Approved by the Office of Management and Budget under control number 0579-0066)

[47 FR 49945, Nov. 3, 1982, as amended at 48 FR 57474, Dec. 30, 1983; 52 FR 4890, Feb. 18, 1987]

§166.10 Licensing.

(a) *Application*. Any person operating or desiring to operate a treatment facility for garbage that is to be treated